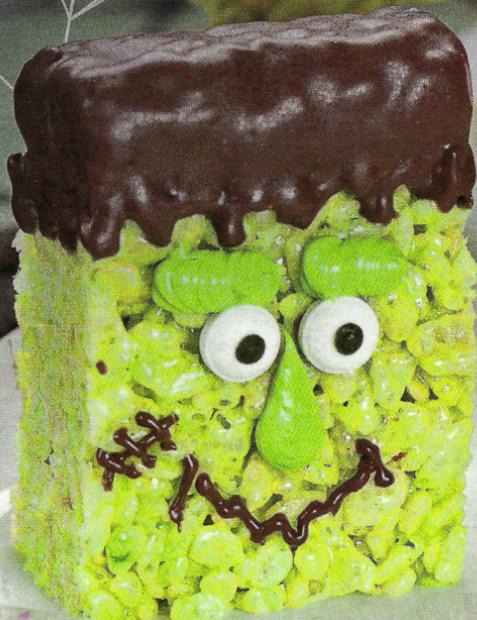


Halloween

SPOOKY FOOD & FUN



Frankenstein
Treats (page 62)

Display until October 31



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Pictured on the front cover: Frankenstein Treats (page 62).

Pictured on the back cover (clockwise from top left): Brownie Coffins (page 16), Marshmallow Monsters (page 74), Feet of Meat (page 76), Jack-O'-Lantern (page 14) and Popcorn Ghosts (page 24).

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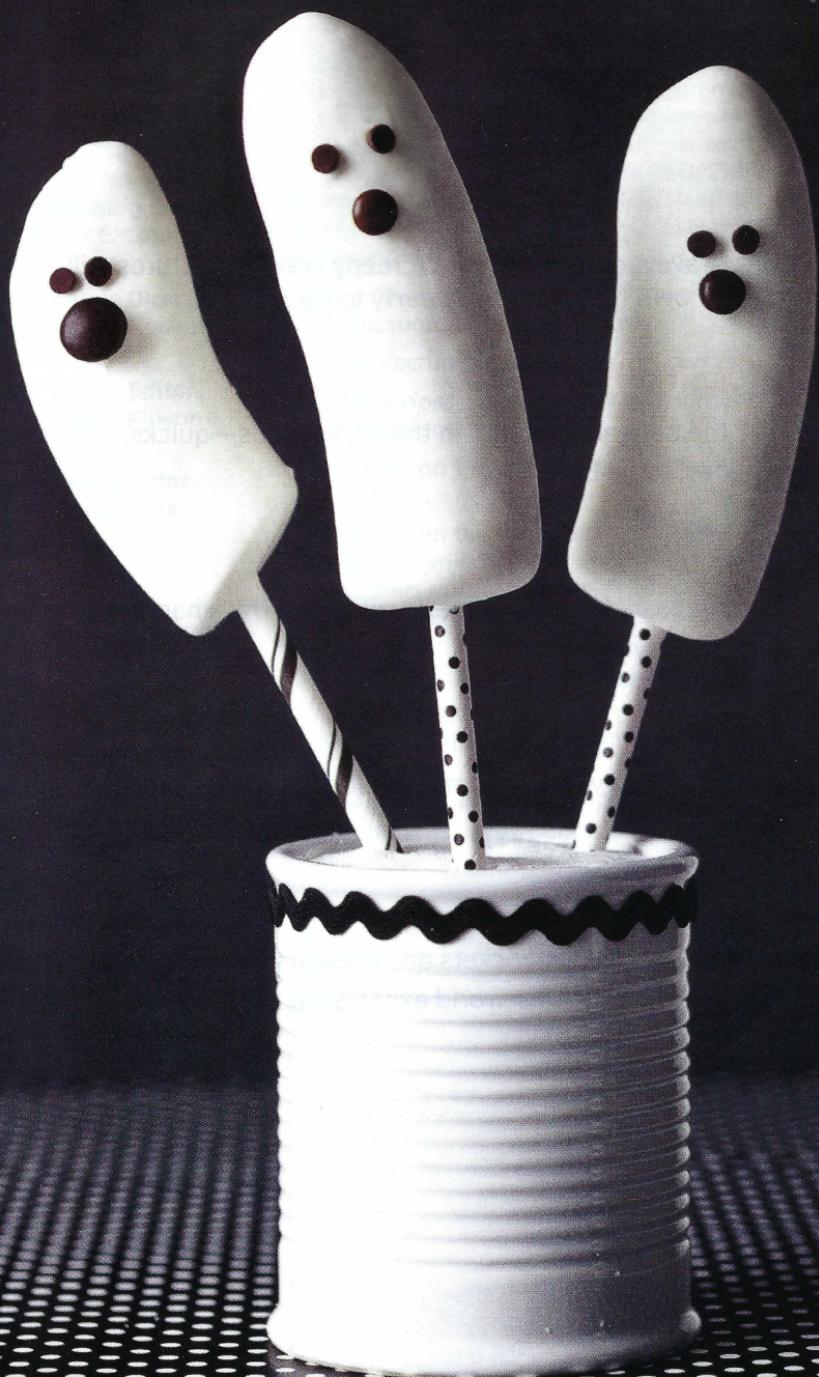
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Haunted House

FROZEN BANANA GHOSTS

MAKES 6 GHOSTS

3 bananas
6 straws, skewers or
wooden pop sticks
1 cup white chocolate
chips
12 mini chocolate chips
6 candy-coated
chocolate pieces
(optional)

- 1.** Line baking sheet with parchment paper. Peel bananas; cut in half. Stick straw into each banana half.
- 2.** Place white chocolate chips in small microwavable bowl. Microwave on medium about 1 minute; stir. Heat at additional 10-second intervals until chocolate is melted. Dip bananas into melted chocolate. Reheat chocolate as needed to keep smooth. Place on prepared baking sheet. Make faces with chocolate chips and candies. Freeze 1 hour or until frozen.

FROZEN GRAVEYARD

MAKES 18 SERVINGS

1 package (about 18 ounces) brownie mix, plus ingredients to prepare

1 package (about 16 ounces) refrigerated sugar cookie dough

Black food coloring

Brown food coloring

Black decorating icing

2 tablespoons flaked coconut

Green food coloring

1 half gallon chocolate ice cream

1 cup chocolate cookie crumbs

1. Spray 13×9-inch baking dish with nonstick cooking spray. Prepare brownie mix and bake according to package directions. Cool completely.

2. Tint three fourths cookie dough with desired amount of black food coloring ; knead in until dough is marbled. Roll out onto lightly floured cutting board to $\frac{1}{4}$ -inch thickness. Cut into six squares; shape into tombstones. Tint remaining cookie dough with brown food coloring. Roll out on lightly floured surface to $\frac{1}{4}$ -inch thickness. Cut into tree shape. Bake as directed on cookie package. Cool completely.

3. Decorate cookies with icing as desired. Place coconut in small bowl; tint with desired amount of green food coloring. Spread ice cream over top of brownie. Sprinkle with cookie crumbs. Press tombstones into ice cream. Sprinkle with coconut. Freeze 1 hour or until firm.



SPIDER WEB DIP

MAKES 8 SERVINGS

Spooky Tortilla Chips (recipe follows)

- 1 package (8 ounces) cream cheese, softened
- 1 jar (8 ounces) salsa
- $\frac{1}{2}$ cup prepared guacamole
- 2 tablespoons sour cream

1. Prepare Spooky Tortilla Chips.
2. Place cream cheese and salsa in blender or food processor; blend until almost smooth.
3. Spread cream cheese mixture in round serving dish or pie plate; smooth guacamole over top, leaving $\frac{1}{2}$ -inch border. Place sour cream in small resealable food storage bag; seal bag. Cut off tiny corner of bag; pipe sour cream in spiral shape over guacamole. Run tip of knife through sour cream to make spider web. Serve with tortilla chips.

SPOOKY TORTILLA CHIPS

MAKES ABOUT 60 CHIPS

- Olive oil cooking spray
- 2 packages (12 ounces each) 8-inch plain or flavored flour tortillas
- Salt

1. Preheat oven to 350°F. Spray baking sheet with cooking spray.
2. Using 3-inch Halloween cookie cutters, cut tortillas into shapes. Place on prepared baking sheet; lightly spray with nonstick cooking spray and sprinkle with salt.
3. Bake 5 to 7 minutes or until edges begin to brown. Cool completely.



GHOSTLY DELIGHTS

MAKES 16 SERVINGS

- 1 package (18 ounces) refrigerated cookie dough, any flavor**
- 1 cup prepared vanilla frosting**
- ¾ cup marshmallow creme**
- 32 chocolate chips**

- 1.** Preheat oven to 350°F. Using about 1 tablespoon dough for body and about 1 teaspoon dough for head, form cookie dough into ghost shapes on greased cookie sheets. Bake 10 to 11 minutes or until browned. Cool on cookie sheets 1 minute; remove to wire rack.
- 2.** Meanwhile, combine frosting and marshmallow creme in medium bowl until well blended.
- 3.** Frost each ghost with frosting mixture. Press 2 chocolate chips, points up, into frosting mixture to create eyes on each ghost. Decorate with additional candy, if desired.



CREepy CRAWLY WHOOPIE PIES

MAKES 6 PIES

2 cups all-purpose flour
½ cup plus 2 tablespoons unsweetened cocoa powder, divided
1¼ teaspoons baking soda
1 teaspoon salt
1 cup (2 sticks) butter, softened, divided
1 cup packed brown sugar
1 egg
2 teaspoons vanilla, divided
1 cup buttermilk
1¼ cups powdered sugar
2 cups marshmallow creme
1 cup semisweet chocolate chips
½ cup chocolate sprinkles
12 candy-coated chocolate pieces
48 (2-inch) pieces black string licorice

1. Preheat oven to 350°F. Spray two cookie sheets with nonstick cooking spray.
2. Sift flour, $\frac{1}{2}$ cup cocoa, baking soda and salt in medium bowl. Beat $\frac{1}{2}$ cup butter, brown sugar, egg and 1 teaspoon vanilla in large bowl with electric mixer at medium speed until blended. Alternately add flour mixture and buttermilk, beating at low speed after each addition until smooth and well blended. Spoon scant $\frac{1}{4}$ cupfuls 2 inches apart onto prepared cookie sheets.
3. Bake 12 minutes or until puffed and tops spring back when lightly touched. Cool on cookie sheets 10 minutes. Remove to wire rack; cool completely.
4. Meanwhile, beat remaining 2 tablespoons cocoa, $\frac{1}{2}$ cup butter, 1 teaspoon vanilla, powdered sugar and marshmallow creme in large bowl with electric mixer at medium speed until smooth.
5. Place chocolate chips in small microwavable bowl; microwave at 30-second intervals until smooth, stirring after each interval.



6. Spread melted chocolate on tops of six cookies; cover with sprinkles and add candy-coated pieces for eyes. Cool completely.

7. Spread cream filling on flat sides of remaining six cookies; top with chocolate-covered cookies. Press licorice pieces into filling for legs.

GHASTLY GLOW PUNCH

MAKES 6 SERVINGS

- Fruit leathers**
- 1 quart ginger ale**
- 1 cup cranberry juice cocktail concentrate**
- 1 cup mango, orange or peach sherbet or sorbet**

1. Using Halloween cookie cutters, cut shapes out of fruit leathers.
2. Combine ginger ale and cranberry juice concentrate in serving bowl. Drop sherbet by tablespoonfuls into punch. Garnish with fruit leathers. Serve immediately.



SWEET AND SPICY SPIDER EGGS

MAKES 48 MEATBALLS

1 cup salsa
½ cup packed dark brown sugar
½ cup grape jelly
¼ cup hickory smoked barbecue sauce
¼ cup cider vinegar
48 frozen meatballs

1. Combine salsa, brown sugar, jelly, barbecue sauce and vinegar in large bowl; stir until well blended.
2. Heat large skillet over high heat. Add meatballs and sauce; bring to a boil. Reduce heat; simmer, uncovered, 15 to 20 minutes or until thickened.

TIP: To make spider garnish, place a hard-cooked egg on top of the meatballs. Decorate spider using bell pepper slices as legs, an olive as the head and ketchup or barbecue sauce for spots and eyes.



JACK-O'-LANTERN

MAKES 36 TO 40 SERVINGS

2 **recipes Buttercream Frosting (recipe follows)**

Orange, green and brown food colorings

Base Frosting (recipe follows, optional)

2 **(10-inch) bundt cakes**

1 **(6-ounce) paper cup or wafer ice cream cone**

Candy corn

BASE FROSTING:

Beat 3 cups powdered sugar, $\frac{1}{2}$ cup softened butter, $\frac{1}{4}$ cup milk and $\frac{1}{2}$ teaspoon vanilla in large bowl with electric mixer until smooth. Add more milk, 1 teaspoon at a time. Frosting should be fairly thin.

1. Prepare Buttercream Frosting. Tint $4\frac{1}{2}$ cups frosting orange, $\frac{1}{2}$ cup dark green and $\frac{1}{4}$ cup dark brown, gradually adding more coloring until frosting is desired shade. Prepare Base Frosting, if desired.

2. Trim flat sides of cakes. Place one cake on prepared cake board, flat side up. Frost top of cake with thin coat of orange frosting. Place second cake, flat side down, over frosting.

3. Frost entire cake with Base Frosting to seal in crumbs. Refrigerate until frosting is firm. Frost again with remaining orange frosting.

4. Frost cup with green frosting. Place upside-down in center of cake for stem.

5. Using writing tip and brown frosting, pipe eyes and mouth. Arrange candy corn for teeth. Before serving, remove stem. Slice and serve top cake first, then bottom.



BUTTERCREAM FROSTING

MAKES ABOUT $3\frac{1}{2}$ CUPS

- 6 cups powdered sugar, sifted, divided**
- $\frac{3}{4}$ cup (1½ sticks) butter, softened**
- $\frac{1}{4}$ cup shortening**
- 6 to 8 tablespoons milk, divided**
- 1 teaspoon vanilla**

Beat 3 cups powdered sugar, butter, shortening, 4 tablespoons milk and vanilla in large bowl with electric mixer at low speed until smooth. Add remaining 3 cups powdered sugar; beat at medium-high speed until light and fluffy, adding more milk 1 tablespoon at a time as needed for good spreading consistency.

BROWNIE COFFINS

MAKES 12 COFFINS

1 cup (2 sticks) butter
8 ounces semisweet baking chocolate, coarsely chopped
1 cup sugar
4 eggs
1 teaspoon vanilla
1 teaspoon salt
1¼ cups all-purpose flour
Black and white decorator icing

1. Preheat oven to 350°F. Spray 13×9-inch baking pan with nonstick cooking spray or line with parchment paper.
2. Combine butter and chocolate in large heavy saucepan over low heat; stir until melted and well blended. Remove from heat; stir in sugar until blended. Stir in eggs, one at a time, until well blended after each addition. Stir in vanilla and salt. Add flour; stir just until blended. Spread batter evenly in prepared pan.
3. Bake 22 to 25 minutes or until center is set and toothpick inserted into center comes out clean. Cool completely in pan on wire rack. Refrigerate until cold.
4. Cut brownie into 12 rectangles. Shape each rectangle into coffin using small knife. Outline coffins with decorator icing. Decorate as desired.

TIP: Save leftover brownie pieces and any leftover icing for brownie cake pops or brownie truffles.



WICKED WITCH

MAKES ABOUT 24 POPS

**1/2 baked and cooled
13×9-inch cake***
**1/2 cup plus 2
tablespoons frosting**
**Green, purple and
yellow taffy candies**
**1 package (14 to 16
ounces) green
candy coating**
**24 milk chocolate kiss
candies**
**24 chocolate wafer
cookies**
24 lollipop sticks
**Black gel frosting
or decorator icing
(tube)**

**Prepare a cake from a mix according to package directions or use your favorite recipe. Cake must be cooled completely.*

1. Line baking sheet with waxed paper. Crumble cake into fine crumbs in large bowl.
2. Add frosting to cake crumbs; mix until well blended. Shape mixture into 1½-inch balls (about 2 tablespoons cake mixture per ball); shape balls into rounded triangles. Place on prepared baking sheet. Cover with plastic wrap; refrigerate at least 1 hour or freeze 10 minutes to firm.
3. Meanwhile, prepare decorations. Working with one at a time, unwrap taffy candy and microwave on LOW (30%) 5 to 10 seconds or until softened. Flatten green and purple taffy candies. Use scissors or paring knife to cut small triangles from green candy for noses. Roll small pieces of green candy into balls for warts. Cut and roll small strips of purple candy for hair. Cut small pieces from yellow candy; roll into balls for eyes.
4. When cake balls are firm, place candy coating in deep microwavable bowl. Melt according to package directions, making sure not to



overheat coating. Dip one lollipop stick about $\frac{1}{2}$ inch into melted coating; insert stick halfway through cake ball. Return to baking sheet in refrigerator to set. Repeat with remaining cake balls and sticks.

5. Working with one cake pop at a time, hold stick and dip cake ball into melted coating to cover completely, letting excess coating drip off. Place cake pop in foam block. Immediately

attach eyes and nose while coating is still wet; hold in place until coating is set.

6. Dip toothpick in candy coating; place dots of coating on cake pop to attach wart and hair. Attach chocolate candy to center of wafer cookie using coating; attach hat to top of cake pop using coating. Pipe mouth and dot in each eye with black frosting.

SPOOKY STAINED GLASS WINDOW COOKIES

MAKES ABOUT 2 DOZEN COOKIES

- 1 package (18 ounces)
refrigerated sugar
cookie dough**
- Orange and black food
coloring**
- 24 to 48 round hard
candies, crushed**

- 1.** Divide cookie dough in half. Tint one half of dough orange by kneading in orange food coloring. Tint the other half black by kneading in black food coloring. Wrap doughs separately in plastic wrap. Refrigerate 20 minutes or until firm.
- 2.** Preheat oven to 350°F. Line two cookie sheets with parchment paper. Roll out dough on lightly floured surface. Cut shapes with Halloween cookie cutters; place on prepared cookie sheets. Using a smaller cookie cutter of the same shape, cut out the middle of the cookies. Or cut out the middle of the cookies with a knife. Sprinkle crushed hard candies in the opening.
- 3.** Bake 8 to 10 minutes or until cookies are set and candy is melted. Cool cookies on cookie sheets 5 minutes. Remove to wire racks; cool completely.





Deep Dark Forest

RAT MEAT LOAVES

MAKES 4 SERVINGS

1/3 cup dry bread crumbs
1/2 small onion, chopped
1 clove garlic, minced
1 egg
1/2 teaspoon salt
1/4 teaspoon black pepper
1 pound ground beef
1/4 cup barbecue sauce
8 baby zucchini slices
4 red bell pepper slices
Chow mein noodles
Whole cloves
Shredded Cheddar cheese (optional)

- 1.** Preheat oven to 375°F. Line small baking sheet with parchment paper.
- 2.** Combine bread crumbs, onion, garlic, egg, salt and black pepper in large bowl; stir to blend. Add beef; mix well. Divide meat mixture evenly into four balls. Shape balls into rat shape; place on prepared baking sheet. Brush with barbecue sauce. Place zucchini on rats for ears, bell pepper in back of each rat for tails, chow mein noodles for whiskers and cloves for eyes and nose.
- 3.** Bake 30 minutes or until cooked through. Serve rats on cheese, if desired.

POPCORN GHOSTS

MAKES ABOUT 6 GHOSTS

- 1 package (10 ounces) regular marshmallows**
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter**
- 6 cups popped popcorn rice cereal**
- 1 pound white candy coating or white chocolate, melted**
- 12 mini chocolate chips**
- Black string licorice, cut into 2-inch lengths**

- 1.** Combine marshmallows and butter in large saucepan. Cook and stir over medium heat until mixture is melted and smooth. Stir in popcorn; mix well.
- 2.** Shape 1 cup mixture into ghost shape; repeat to make 6 ghosts. Cool completely on waxed paper.
- 3.** Place ghosts on wire rack set over waxed paper. Spoon melted candy coating over each ghost to cover completely. Use fork to create folds and drapes in coating. Decorate with mini chocolate chips for eyes and licorice for mouths.



SLITHERIN' CENTIPEDE

MAKES 8 TO 10 SERVINGS

- 1 package (18 ounces)
refrigerated peanut
butter cookie dough**
- 1 container (16 ounces)
chocolate frosting**
- Black licorice whips,
cut into 3-inch
pieces**
- 1 pink marshmallow and
coconut-covered
chocolate snack
cake**
- 2 black jelly beans**
- Red pull-apart licorice
strings**

- 1.** Preheat oven to 350°F. Remove dough from wrapper and cut into 18 to 20 slices. Place slices 2 inches apart on greased cookie sheets.
- 2.** Bake 8 to 10 minutes or until edges are lightly browned. Cool completely on wire racks.
- 3.** In sections of 6 cookies at a time, sandwich cookies together with frosting. Insert black licorice legs in frosting until all cookies are sandwiched together with frosting and licorice.
- 4.** Attach cookie sections end-to-end on their sides on serving platter in a wavy pattern. Use frosting to attach sections together.
- 5.** Attach snack cake to one end of centipede using frosting. Decorate snack cake with jelly bean eyes and red licorice antennae.



HAUNTED ORCHARD APPLE CIDER

MAKES 6 SERVINGS

Apple Glasses (recipe follows)

- 3 cups apple cider
- 1 cup orange juice
- 3 tablespoons caramel ice cream topping, plus additional for garnish
- 1 tablespoon ground cinnamon
- 1 teaspoon ground allspice
- 6 cinnamon sticks

1. Prepare Apple Glasses.
2. Combine apple cider, orange juice, 3 tablespoons caramel ice cream topping, cinnamon and allspice in large saucepan; bring to a boil over medium heat. Remove from heat.
3. Serve in Apple Glasses. Drizzle with additional caramel ice cream topping. Garnish with cinnamon sticks.

APPLE GLASSES: Preheat oven to 325°F. Slice off top of 6 apples. Scrape out inside of apple using scooper or melon baller, allowing enough to remain so that apple holds its shape. Place in 13×9-inch baking pan; bake 10 minutes. Cool completely. Makes 6 glasses.

TIP: To spike this cider for the grown-ups, add 1 tablespoon rum to each serving.



QUICKSAND

MAKES 12 TO 16 SERVINGS

3/4 cup creamy peanut butter

5 ounces cream cheese, softened

1 cup pineapple preserves

1/3 cup milk

1 teaspoon Worcestershire sauce

Dash hot pepper sauce (optional)

1 can (7 ounces) refrigerated breadstick dough (6 breadsticks)

5 round buttery crackers, crushed

Cut-up vegetables and fruit, for dipping

1. Stir peanut butter and cream cheese in large bowl until well blended. Stir in preserves, milk, Worcestershire sauce and hot pepper sauce, if desired. Transfer to serving bowl or spread in 8- or 9-inch glass pie plate. Cover with plastic wrap; refrigerate until ready to serve.

2. Preheat oven to 375°F. Cut each breadstick in half crosswise; place on ungreased baking sheet. Make 3 slits in one short end of each breadstick half to resemble fingers. Cut small piece of dough from other short end; press dough piece into hand to resemble thumb. Bake 8 to 10 minutes or until golden brown.

3. Just before serving, sprinkle dip with cracker crumbs; serve with breadstick hands, vegetables and fruit.



WORMY MUD CUPS

MAKES 18 COOKIE CUPS

- 1 package (about 16 ounces) refrigerated sugar cookie dough**
- $\frac{1}{4}$ cup unsweetened cocoa powder**
- 3 containers (4 ounces each) prepared chocolate pudding**
- $1\frac{1}{4}$ cups chocolate sandwich cookie crumbs (about 15 cookies)**
- Gummy worms**

1. Let dough stand at room temperature 15 minutes. Grease 18 standard (2½-inch) muffin cups.
2. Preheat oven to 350°F. Beat dough and cocoa in large bowl with electric mixer at medium speed until well blended. Shape into 18 balls; press onto bottoms and up sides of prepared muffin cups.
3. Bake 12 to 14 minutes or until set. Gently press down center of each cookie with back of spoon. Cool in pans 10 minutes. Remove to wire racks; cool completely.
4. Spoon pudding evenly into cups; sprinkle with cookie crumbs. Garnish with gummy worms.



BIRCH BARK SANDWICH

MAKES 1 SERVING

1 (10-inch) flour tortilla
1 tablespoon mayonnaise
1 teaspoon mustard
4 slices (about 6×4-inch) deli ham
1 teaspoon whipped cream cheese
½ cup alfalfa, clover or radish sprouts (optional)

1. Spread one side of tortilla with mayonnaise and mustard. Lay ham slices on tortilla, overlapping to cover, leaving about 2 inches uncovered at top of tortilla. Tightly roll tortilla, forming a log.
2. Trim ends. Slice off about a third of log diagonally. Spread diagonal cut of smaller log with cream cheese; "glue" it to side of larger piece to look like a branch. Serve on sprouts, if desired.



CREepy SPIDER COOKIES

MAKES 10 COOKIES

10 chocolate sandwich cookies

1 container (16 ounces) vanilla frosting

Pretzel twists or chocolate-covered pretzel twists

20 cinnamon red hots or mini chocolate chips

1. For each spider, split 1 sandwich cookie. Scrape out filling and replace with heaping tablespoon vanilla frosting. Break off curved parts of 2 to 3 pretzels to create 8 curved legs. Arrange 4 legs on each side of frosting. Replace tops of cookies.

2. Add 2 cinnamon red hots for eyes.



BAT WINGS WITH DRIP SAUCE

MAKES 8 SERVINGS AND 1½ CUPS SAUCE

WINGS

24 chicken wings (3 to 4 pounds)

1 cup reduced-sodium soy sauce

¾ cup molasses

½ cup beef broth

½ teaspoon ground ginger

DRIP SAUCE

1 cup ketchup

2 tablespoons packed dark brown sugar

2 tablespoons red wine vinegar

1 tablespoon Dijon mustard

1 tablespoon sesame oil

1 teaspoon hot pepper sauce

1. Preheat oven to 375°F.

2. Stretch out each chicken wing to resemble bat's wing. Arrange wings, skin side down, in single layer in large roasting pan.

3. Combine soy sauce, molasses, broth and ginger in small saucepan; heat over low heat until mixture is smooth and well blended. Pour evenly over wings. Bake 30 minutes; turn and bake 30 minutes more or until glaze is thick and sticky.

4. Meanwhile for sauce, combine ketchup, brown sugar, vinegar, mustard, sesame oil and hot pepper sauce in small saucepan. Cook over medium heat until bubbly, stirring occasionally. Let cool slightly before serving.



BIGFOOT PRINTS

MAKES 1½ DOZEN COOKIES

**1 package (about
16 ounces)
refrigerated sugar
cookie dough**

**¼ cup unsweetened
cocoa powder**

18 peanut butter chips

**54 mini peanut butter
chips**

1. Preheat oven to 350°F. Grease cookie sheets. Let dough stand at room temperature about 15 minutes.
2. Combine dough and cocoa in large bowl; beat with electric mixer at medium speed until well blended. For each cookie, shape dough into 1 (1-inch) ball, 1 (½-inch) ball and 3 (¼-inch) balls. Place large ball on prepared cookie sheets; place smaller balls on one side of large ball.
3. Bake 12 to 14 minutes or until cookies are set and no longer shiny. Remove from oven; immediately place regular-sized peanut butter chip on first "toe" and place mini peanut butter chips on remaining "toes" of each cookie. Remove to wire racks; cool completely.



BUBBLING CAULDRON

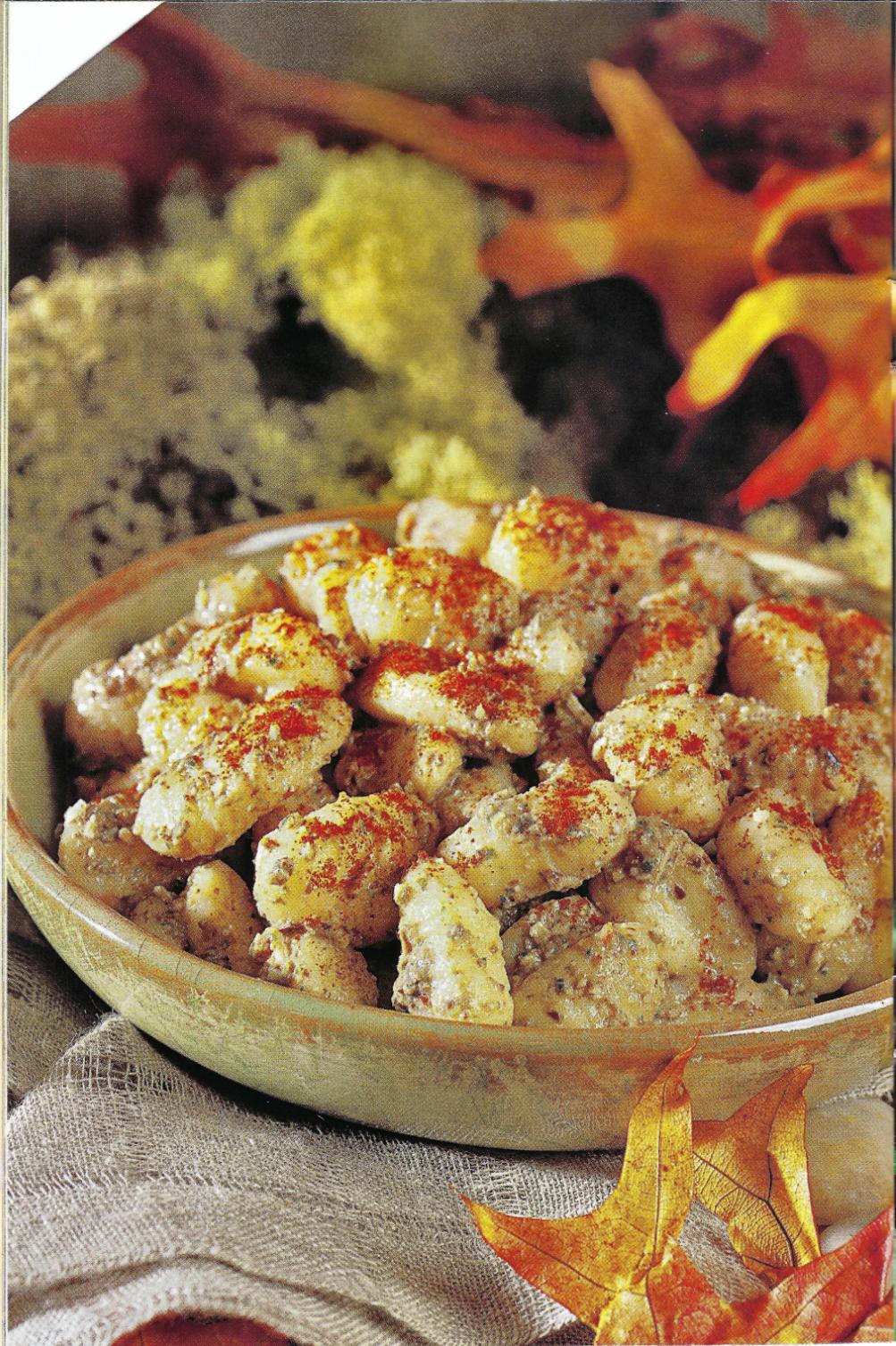
MAKES 20 SERVINGS

**1 package (16 ounces)
pasteurized process
cheese product**
**2 cans (about 15 ounces
each) black beans,
rinsed and drained**
**1 cup medium or hot
salsa**
**1 can (4 ounces) diced
jalapeno peppers,
drained (optional)**
**1 loaf (18 ounces) round
rye bread, unsliced**
Pretzel rods
**Cocktail rye or
pumpernickel bread
slices**

1. Melt cheese product in medium saucepan over low heat, stirring occasionally. Remove from heat. Stir in beans, salsa and jalapeño peppers, if desired.
2. Carefully cut center out of bread, leaving 1½-inch shell. Cut center of bread into pieces for dipping.
3. Reserve 1 pretzel rod. Arrange remaining pretzel rods on serving plate to resemble logs. Place bread cauldron over pretzels; fill with enough cheese dip that some spills over top of bread. Keep any remaining dip warm for replenishing.
4. Arrange bread pieces and cocktail bread around cauldron. Place reserved pretzel rod in cheese dip; serve immediately.

TIP: Use your favorite Halloween cookie cutters to cut out shapes from the cocktail bread.





Slimy Swamp

SLIMY POTATO GRUBS

MAKES 4 TO 6 SERVINGS

- 1 cup pitted kalamata olives
- 1 cup packed fresh basil
- $\frac{3}{4}$ cup pine nuts or walnuts,* toasted
- 1 clove garlic
- $\frac{1}{2}$ cup Parmesan cheese
- $\frac{1}{2}$ cup olive oil
- 1 package (10 ounces) frozen potato gnocchi

*To toast nuts, spread in single layer on ungreased baking sheet. Bake in preheated 350°F oven 8 to 10 minutes or until brown, stirring occasionally.

1. Combine olives, basil, pine nuts and garlic in food processor or blender; process until smooth. Add cheese. With motor running, add oil through feed tube in thin steady stream, processing until ingredients are well blended.
2. Cook gnocchi according to package directions. Drain; toss with sauce. Garnish as desired.

GUSHING GOO ROLLS

MAKES 12 ROLLS

12 soft corn tortillas
2 tablespoons olive oil
1 package (1¼ ounces)
taco seasoning mix
12 mozzarella-Cheddar
swirled cheese
sticks
Nonstick cooking
spray

1. Preheat oven to 475°F. Line baking sheet with foil.
2. Place one tortilla on prepared baking sheet. Brush one side of tortilla with oil; sprinkle with 1 teaspoon taco seasoning mix. Top with one cheese stick and roll up tightly. Lay seam side down on prepared baking sheet. Spray top with cooking spray. Repeat with remaining tortillas, oil, taco seasoning mix and cheese.
3. Bake tortillas about 6 minutes or until cheese begins to melt.
4. Remove from oven; let stand 3 minutes to allow oozing cheese to set slightly.

TIP: Before assembling rolls, cover tortillas with foil and warm briefly in the oven to make them more pliable.



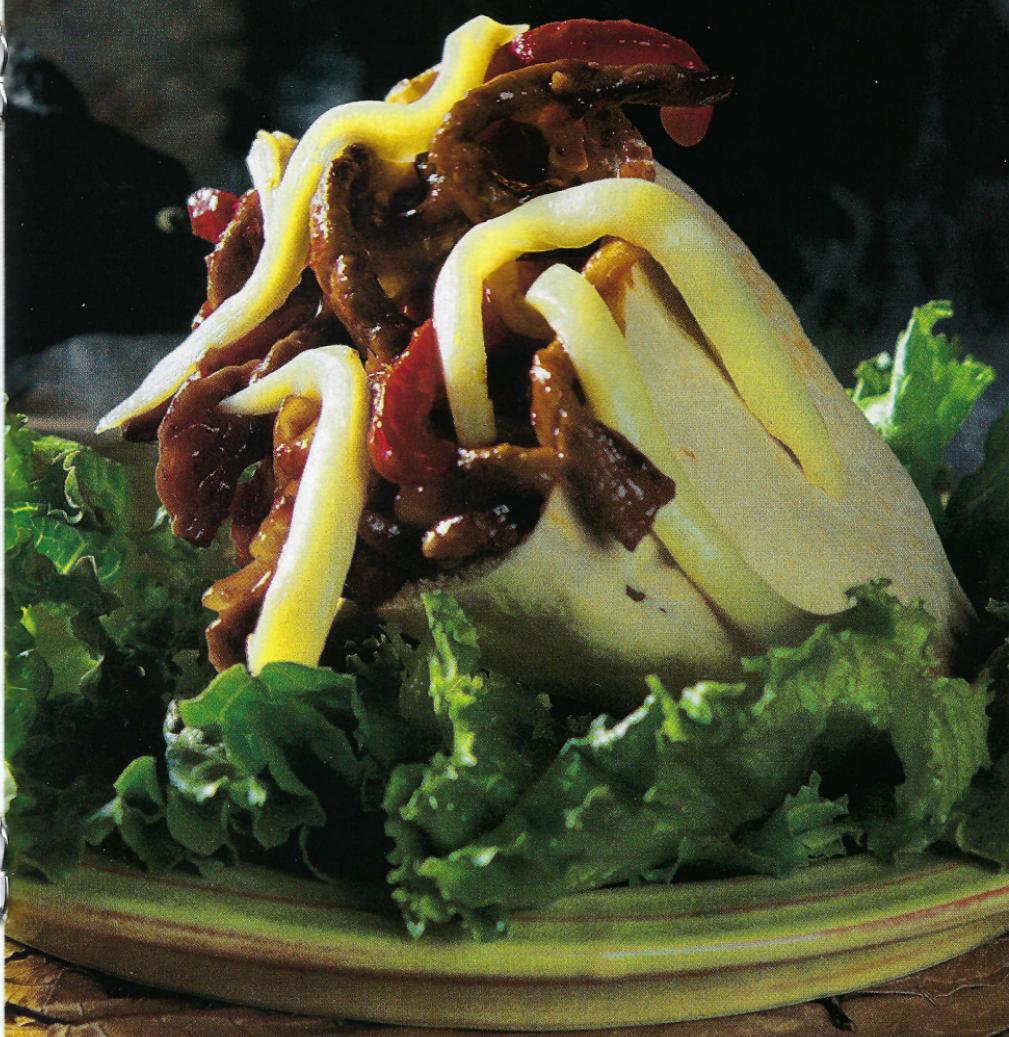
NIGHT CRAWLER VEGGIE ROLLS

MAKES 18 TO 20 ROLLS

- 1/4 cup light sesame oil**
- 1 teaspoon freshly grated ginger**
- 1 teaspoon minced garlic**
- 2 cups snow peas, julienned**
- 2 large carrots, shredded**
- 1 red bell pepper, julienned**
- 1 onion, julienned**
- 2 to 3 cups shredded napa cabbage**
- 2 cups bean sprouts**
- 1 teaspoon salt**
- 1 teaspoon black pepper**
- 1 package (12 ounces) spring roll wrappers***
- Sweet-and-sour sauce and peanut sauce (optional)**

**Rice paper spring roll wrappers can be found in Asian food sections of most supermarkets.*

- 1.** Heat oil, ginger and garlic in wok or large skillet over medium heat. Add peas, carrots, bell pepper and onion; stir-fry 2 minutes. Add cabbage, bean sprouts, salt and black pepper; stir-fry 2 minutes. Remove from heat; cool slightly.
- 2.** Dip spring roll wrappers in hot water until soft. Position wrapper with one point facing down. Place about 2 tablespoons vegetable mixture in narrow strip across lower half of wrapper. Fold bottom point up and over vegetables and tuck under filling. Roll packet up once to enclose filling securely. Fold sides in tightly, forming an envelope. Brush edges with additional hot water to seal; finish rolling.
- 3.** For faces, cut tiny eyes and mouths in wrappers and add additional vegetable strips for antennae. Cover with plastic wrap and refrigerate. Serve chilled with sweet-and-sour sauce and peanut sauce, if desired.

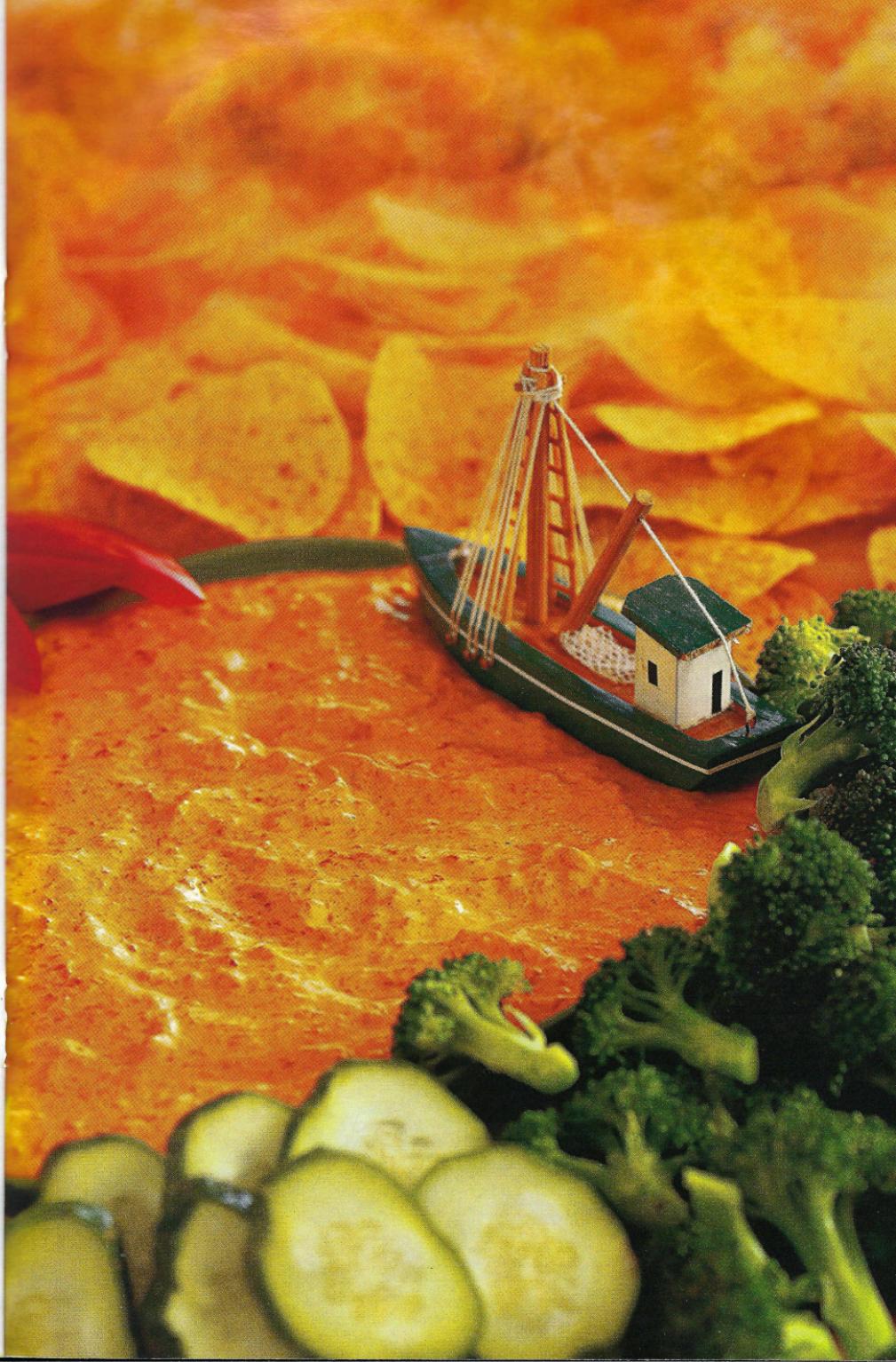


LAKE OF FIRE

MAKES 12 (1/4-CUP) SERVINGS

**1 jar (12 ounces)
roasted red peppers,
drained**
1/2 cup sour cream
1/2 cup mayonnaise
4 ounces cream cheese
1/3 cup lime juice
1 clove garlic, minced
1 teaspoon salt
**3/4 teaspoon ground
cumin**
**1/4 teaspoon ground red
pepper (optional)**
**Tortilla chips, broccoli
florets, sliced
cucumber and/
or red bell pepper
strips**

1. Combine roasted peppers, sour cream, mayonnaise, cream cheese, lime juice, garlic, salt, cumin and ground red pepper, if desired, in blender or food processor; blend until smooth.
2. Place in serving bowl. Cover and refrigerate overnight or up to 48 hours.
3. Serve with tortilla chips, broccoli florets, cucumber slices and red or green bell pepper strips.



PUTRID BUG POTION

MAKES 5 CUPS

3 cups lime sherbet
1 cup pineapple juice
1 package (0.13-ounce)
grape-flavor drink
mix
2 cups ginger ale
Frozen seedless red
grapes (optional)

1. Combine sherbet, juice and drink mix in blender container; blend until smooth.
2. Add ginger ale. Cover; blend just until combined.
3. Add frozen grapes, if desired. Serve immediately.

TIP: For an extra buggy presentation, add fake ice cubes filled with bugs or other critters. To make this grayish, ghoulish concoction pale pink, substitute cherry-flavor drink mix for the grape.



SWAMPY THING

MAKES 6 TO 8 SERVINGS

**1 (1½-gallon) unused
glass fish bowl**
**1 package (4-serving
size) blue gelatin**
**3 packages (4-serving
size each) yellow
gelatin**
**1 can (11 ounces) fruit
cocktail, drained**
Curly endive sprigs
Plastic toy skeleton
Plastic toy tire or car

1. Wash and dry unused fish bowl.
2. Prepare gelatin mixes separately according to package directions, mixing colors to make a swampy green. Pour into clean fish bowl.
3. Slowly pour in drained fruit cocktail, letting it sink to bottom of fish bowl. Chill in refrigerator about 1 hour or until set but not firm.
4. Remove from refrigerator. Place endive in gelatin, using chopstick or knife to push to bottom. Using same technique, add skeleton and tire and candies to create "swamp" effect. Return fish bowl to refrigerator until gelatin is firm.

NOTE: Be sure to remove any plastic toys or small inedible items before serving.

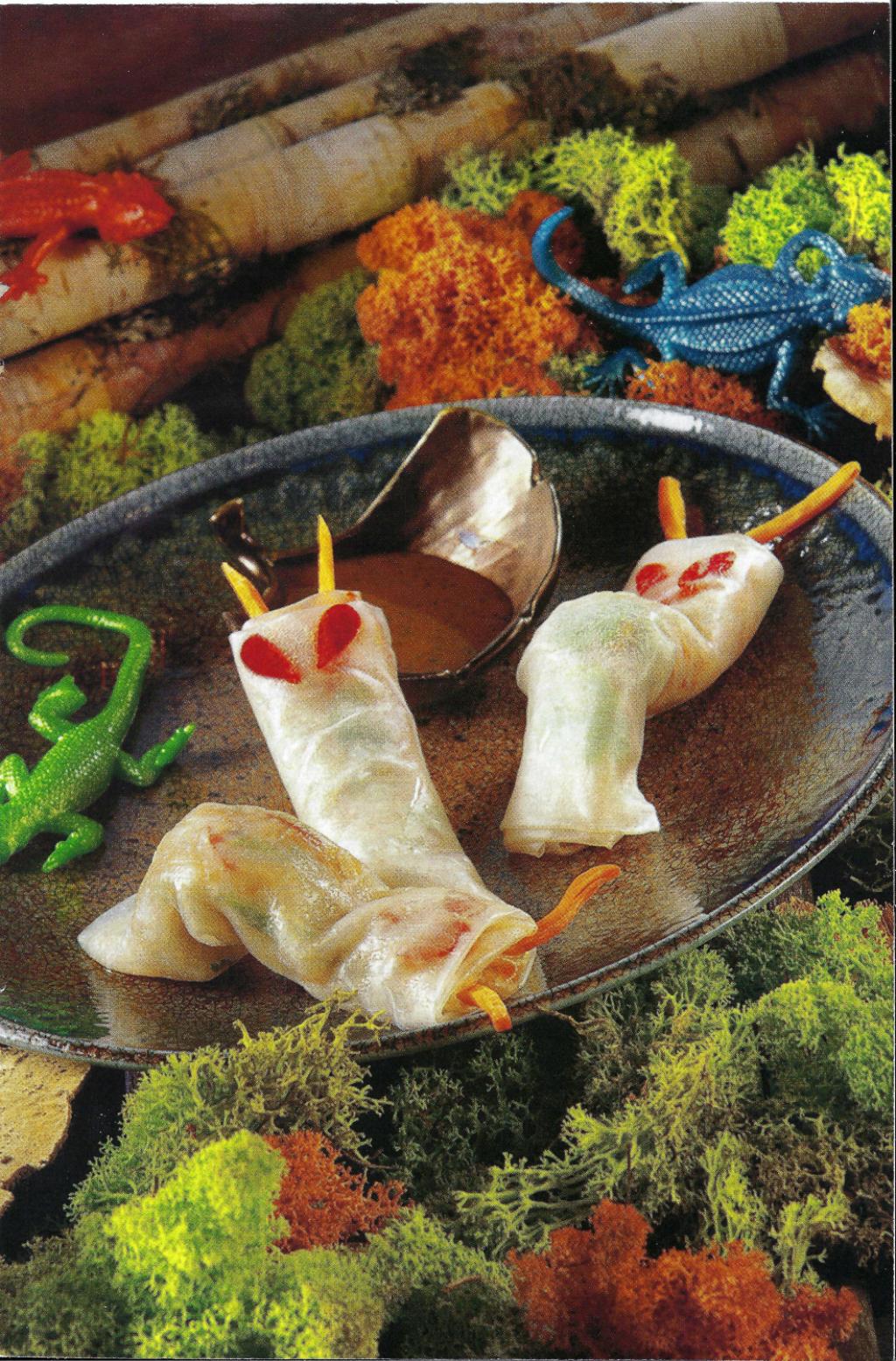


CHEESY SNAILS

MAKES 10 SERVINGS

- 1 package (about 12 ounces) refrigerated French bread dough**
- 5 mozzarella string cheese sticks**
- 1 egg**
- 1 tablespoon whipping cream**
- 2 tablespoons sesame seeds**

- 1.** Preheat oven to 350°F. Line baking sheets with parchment paper.
- 2.** Roll out bread dough into 12×10-inch rectangle and cut in half lengthwise to make two 10×6-inch sheets. Cut each sheet into five 6×2-inch rectangles.
- 3.** Slice each cheese stick in half lengthwise. Crimp piece of dough around each piece of cheese, leaving $\frac{1}{4}$ inch of cheese exposed at one end. Beginning with other end, roll into coil shape to make snail. Place on prepared baking sheets.
- 4.** Beat egg and cream in small bowl. Brush dough coils with egg mixture and sprinkle with sesame seeds. Bake 20 to 25 minutes or until dough is browned and cheese oozes. Cool slightly before serving.



SNAKE CALZONE

MAKES 24 TO 28 SERVINGS

- 2 loaves (16 ounces each) frozen white bread dough, thawed**
- 4 tablespoons mustard, divided**
- 2 tablespoons sun-dried tomato pesto, divided**
- 2 teaspoons Italian seasoning, divided**
- 10 ounces thinly sliced ham, divided**
- 10 ounces thinly sliced salami, divided**
- 1½ cups (6 ounces) shredded provolone cheese, divided**
- 1½ cups (6 ounces) shredded mozzarella cheese, divided**
- 2 egg yolks**
- 2 teaspoons water, divided**
- Red and yellow liquid food colorings**
- Olive slices and bell pepper strips**

- 1.** Line two baking sheets with parchment paper; spray with nonstick cooking spray. Roll out one loaf of dough into 24×6-inch rectangle on lightly floured surface. Spread 2 tablespoons mustard and 1 tablespoon pesto over dough, leaving 1-inch border; sprinkle with 1 teaspoon Italian seasoning.
- 2.** Layer half of ham and salami over dough. Sprinkle ¾ cup of each cheese over meats. Brush edges of dough with water. Beginning at long side, tightly roll up dough. Pinch edges to seal. Transfer roll to prepared baking sheet, seam side down; shape into S-shaped snake or coiled snake (leave one end unattached to form head on coil). Repeat with remaining ingredients.
- 3.** Combine 1 egg yolk, 1 teaspoon water and red food coloring in small bowl. Combine remaining egg yolk, remaining 1 teaspoon water and yellow food coloring in separate small bowl. Paint stripes, dots and zigzags over dough with pastry brush to create snakeskin pattern.



4. Let snakes rise, uncovered, in warm place 30 minutes. (Let rise 40 minutes if using a coil shape.) Preheat oven to 375°F. Taper one end of each roll to form head and one end to form tail. Score tail end to form rattlers, if desired.

5. Bake snakes 25 to 30 minutes. Cool slightly. Attach olives for eyes and bell pepper strips for tongues with small amount of mustard. Slice and serve warm.

WORMS IN YOUR POCKETS

MAKES 6 SERVINGS

- 1 pound sirloin steak, trimmed and cut into thin strips**
- 1 tablespoon olive oil**
- 1 teaspoon Worcestershire sauce**
- 1 small onion, sliced**
- 1 red or yellow bell pepper, sliced**
- 1 cup barbecue sauce**
- 1 can (8 ounces) tomato sauce**
- ½ package (1¼ ounces) dry chili seasoning**
- 6 pita breads**
- 1 package (8 ounces) string or roped* Provolone cheese**

*Provolone cheese is often available in long thick strands called rope.

1. Combine steak strips, oil and Worcestershire sauce in medium bowl; toss to coat. Heat large nonstick skillet over medium heat. Add steak mixture; cook and stir 5 minutes or until no longer pink. Add onion and bell pepper; cook and stir until vegetables are tender. Do not drain.
2. Combine barbecue sauce, tomato sauce and chili seasoning in small bowl; add to steak in skillet; cook and stir until heated through. Remove from heat.
3. Cut about 1 inch off top of each pita bread to form pocket. Spoon about ½ cup mixture into each pita pocket. Top with string cheese. Microwave filled pita on HIGH 30 seconds or until cheese is melted.

TIP: Cut bell pepper into scary bug shapes, if desired, and stuff in top of pita.





Monster Mash

MEATBALL MUMMIES

MAKES ABOUT 20 MEATBALLS

**1 can (15 ounces)
refrigerated
crescent roll dough**
**1 package (20 ounces)
frozen meatballs**
Black olive slices
**1 tablespoon marinara
sauce, plus
additional for
dipping**

- 1.** Preheat oven to 350°F. Line baking sheet with parchment paper.
- 2.** Unroll dough onto large cutting board. Press seams together; cut lengthwise into 20 strips. Wrap each meatball with one strip of dough, stretching dough to circle meatballs. Place on prepared baking sheet.
- 3.** Dip olives into 1 tablespoon of marinara sauce. Place 2 olive slices on each meatball for eyes.
- 4.** Bake 20 minutes or until dough is golden brown and meatballs are hot. Serve with additional marinara.

FRANKENSTEIN TREATS

MAKES 12 TREATS

40 large marshmallows

1/4 cup (1/2 stick) butter

Green food coloring

6 cups crisp rice cereal

1 1/2 cups chocolate chips

Assorted icings and
decors

24 candy eyes

1. Line 9-inch square baking pan with foil, leaving 2-inch overhang on two sides. Spray foil with nonstick cooking spray.

2. Cook marshmallows and butter in medium saucepan over medium heat 3 minutes or until melted and smooth, stirring constantly. Add food coloring, 2 to 3 drops at a time, until desired shade of green is reached. Remove from heat.

3. Immediately stir in cereal; mix until completely coated. Spread cereal mixture in prepared pan; spread evenly with rubber spatula coated with nonstick cooking spray. Let stand 20 to 30 minutes or until firm. Remove bars from pan using foil. Cut into 12 rectangles.

4. Melt chocolate in medium microwavable bowl on MEDIUM-HIGH (70%) at 30-second intervals until melted and smooth. Dip tops of bars into chocolate, allowing drips to resemble hair. Place on wax paper-lined baking sheet. Let cool about 10 minutes or until firm. Make faces with icing, decors and candy eyes.



MONSTER MOUTHS

MAKES ABOUT 6 SERVINGS

1 **teaspoon vegetable oil**
1 **medium onion, chopped**
4 **slices bacon, chopped**
1 **pound ground beef**
2 **medium plum tomatoes, seeded and chopped**
4 **slices American cheese, chopped**
½ **teaspoon salt**
¼ **teaspoon black pepper**
½ **(12-ounce) package jumbo pasta shells (about 18 shells), cooked and drained**
Baby carrots, olive slices, red bell pepper, small pickles and cheese slices for decoration

- 1.** Preheat oven to 350°F. Spray 13×9-inch baking dish with nonstick cooking spray.
- 2.** Heat oil in large skillet over medium heat. Add onion and bacon; cook and stir about 5 minutes or until onion is tender. Add beef; cook and stir about 5 minutes or until beef is no longer pink. Stir in tomatoes, American cheese, salt and black pepper. Spoon mixture into cooked shells; place in prepared baking dish.
- 3.** Cut carrots into very thin strips. Cut small slit in each olive; poke one end of thin carrot strip into each olive for eye. Cut red bell pepper into fang shapes. Slice pickle lengthwise to make tongue shape. Cut cheese slice into zigzag pattern for teeth. Set aside.
- 4.** Bake 3 to 5 minutes or until hot; remove from oven. Decorate as desired with olive and carrot eyes, bell pepper fangs, pickle tongue and cheese teeth. Serve immediately.



FURRY MONSTERS

MAKES 12 CUPCAKES

CUPCAKES

- 1½ cups all-purpose flour**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon salt**
- 1 cup granulated sugar**
- ½ cup (1 stick) butter, softened**
- 2 eggs**
- Grated peel and juice of 1 lemon**
- ½ cup buttermilk**

FROSTING

- 2½ cups powdered sugar**
- Juice of 2 lemons**
- 2 tablespoons boiling water**
- ¼ teaspoon salt**
- ¾ cup (1½ sticks) butter, cut into pieces, softened**
- Blue and green food coloring**
- Assorted candies and black string licorice**
- Black decorating gel**

- 1.** Preheat oven to 350°F. Line 12 standard (2½-inch) muffin cups with paper baking cups.
- 2.** For cupcakes, combine flour, baking powder, baking soda and ½ teaspoon salt in medium bowl. Beat granulated sugar and ½ cup butter in large bowl with electric mixer at medium speed until creamy. Add eggs, peel and juice of 1 lemon; beat until well blended. Add flour mixture alternately with buttermilk; beat at low speed after each addition. Spoon batter into prepared muffin cups, filling two-thirds full.
- 3.** Bake 20 to 22 minutes or until toothpick inserted into centers comes out clean. Cool in pan 5 minutes. Remove to wire rack; cool completely.
- 4.** For frosting, beat powdered sugar, juice of 2 lemons, boiling water and ¼ teaspoon salt in large bowl with electric mixer at low speed until smooth and cool. Add ¾ cup butter; beat at medium-high speed about 3 minutes or until doubled in volume. Divide frosting between two bowls; add food coloring, a few drops at a time, until desired shades are reached.



5. Pipe fur on cupcakes using piping bag fitted with star tip. Decorate cupcakes with candies and licorice to create monster faces. Pipe dot of decorating gel in each eye.

MONSTER FINGER SANDWICHES

MAKES 6 SERVINGS

**1 package (11 ounces)
refrigerated
breadstick dough
(12 breadsticks)**

Mustard

**12 slices deli ham, cut
into $\frac{1}{2}$ -inch strips**

**4 slices Monterey Jack
cheese, cut into
 $\frac{1}{2}$ -inch strips**

1 egg yolk

Food coloring

1. Preheat oven to 350°F. Place 6 breadsticks on ungreased baking sheet. Spread with mustard. Divide ham strips evenly among breadsticks; place on mustard. Place cheese strips over ham. Top with remaining 6 breadsticks. Gently stretch top breadsticks over filling; press top and bottom breadsticks together to seal.

2. Use sharp knife to score knuckle and nail lines into each sandwich. Do not cut completely through dough. Tint egg yolk with food coloring as desired. Paint nails with egg yolk mixture.

3. Bake 12 to 13 minutes or just until light golden. Let cool slightly. Serve warm or cool completely.



MINI PICKLE SEA MONSTER BURGERS

MAKES 12 MINI BURGERS

4 large hamburger buns, split
2 whole dill pickles
1 pound ground beef
2 tablespoons steak sauce
Salt and black pepper
3 slices American cheese, each cut into 4 squares
Ketchup

1. Preheat broiler. Spray broiler rack and pan with nonstick cooking spray.
2. Cut 3 circles out of each bun half with 2-inch biscuit cutter.
3. Cut pickles lengthwise into thin slices. Using 12 largest slices, cut 4 to 5 slits on one end of each slice, about $\frac{1}{2}$ inch deep; fan slightly to resemble fish tails. Save remaining slices for another use.
4. Combine ground beef and steak sauce in medium bowl; mix just until blended. Shape meat into 12 ($2\frac{1}{2} \times \frac{1}{4}$ -inch) patties. Place on broiler rack. Sprinkle with salt and pepper. Broil 4 inches from heat 2 minutes. Turn patties; broil 2 minutes or until no longer pink in center. Remove from heat; top with cheese squares.
5. Arrange bun bottoms on serving platter; top with ketchup and pickle slices, making sure slices stick out at both ends. Place cheeseburgers on top of pickles; top with bun tops. Place drop of ketchup on uncut end of pickles for eyes.



MONSTER MUNCH

MAKES ABOUT 5 CUPS SNACK MIX

12 ounces white almond bark, divided

1½ cups pretzel sticks

Orange food coloring

2 cups graham cereal

¾ cup orange and black candy-coated chocolate pieces

¾ cup mini marshmallows

½ cup chocolate sprinkles

1. Line two baking sheets with parchment paper.

2. Place 3 ounces almond bark in small microwavable bowl. Microwave on MEDIUM (50%) 1 minute. Stir; microwave at 15-second intervals until completely melted and smooth.

3. Place pretzel sticks in large bowl. Stir in melted almond bark until all pieces are coated. Spread coated pretzel sticks out on prepared baking sheet, separating individual pieces; let stand until set.

4. Place remaining 9 ounces almond bark in medium microwavable bowl. Microwave on MEDIUM (50%) 1 minute. Stir; microwave at 15-second intervals until completely melted and smooth. Add food coloring, a few drops at a time, until desired orange color is reached.

5. Place cereal in large bowl. Stir in half of melted orange-colored almond bark until cereal is evenly coated. Stir in chocolate pieces, marshmallows and remaining almond bark. Stir in pretzel sticks.



6. Break mix into small clusters and spread out on prepared baking sheet. Sprinkle with chocolate sprinkles; let stand until set.

MARSHMALLOW MONSTERS

MAKES ABOUT 3 DOZEN TREATS

**1 bag (14 to 16 ounces)
white candy coating**
Assorted candy colors
**1 bag large
marshmallows**
Candy eyes
**Assorted sprinkles,
candies and
decorator icings**

1. Line baking sheet with waxed paper.
2. Melt candy coating according to package directions. Separate into several small bowls to tint. Decorate as desired.

FOR FRANKENSTEINS

Tint melted candy coating green with candy color. Hold marshmallow with thumb and forefinger in bottom corner. Dip marshmallow in candy coating up to fingers, leaving small corner of white showing. Immediately dip top in chocolate sprinkles to form hair. Attach candy eyes. Cut small pieces of black or green candy straws; insert on sides for bolts. Place on prepared baking sheet. Chill until set.

FOR CANDY CORNS

Tint portions of melted candy color yellow and orange. Dip bottom two-thirds of marshmallow in orange candy. Chill on prepared baking sheet until firm.

Once firm, dip bottom one-third of marshmallow in yellow candy, covering half of orange candy. Return to prepared baking sheet. Make two dots for eyes on white portion of marshmallow with black decorator icing. Draw mouth with black icing. Chill until firm.



FOR JACK-O'-LANTERNS

Press small chewy chocolate candy between fingers to flatten slightly for stem.

Tint melted candy color orange. Coat entire marshmallow in candy using fork to hold. Immediately press chocolate chewy candy piece on center of top for stem. Chill on prepared baking sheet until firm. Draw face with black decorator icing.

FEET OF MEAT

MAKES 8 TO 10 SERVINGS

2½ pounds ground beef
½ cup bread crumbs or oatmeal
½ cup milk or water
1 egg
1 package (1 ounce) dry onion soup mix
1 clove garlic, minced
8 Brazil nuts or almonds
2 tablespoons barbecue sauce or ketchup

1. Preheat oven to 350°F. Combine ground beef, bread crumbs, milk, egg, soup mix and garlic in large bowl; stir until well blended. Reserve 1 cup meat mixture.
2. Divide remaining meat mixture in half; shape each half into 7×4-inch oval. Place ovals on rimmed baking sheet. Divide reserved 1 cup meat mixture into 8 balls; place 4 balls at end of each oval for toes. Press 1 nut into each toe for toenails. Brush meat loaves with barbecue sauce; bake 1½ hours or until cooked through (160°F).

TIP: When shaping feet, form ankles that have been cut off and fill with dripping ketchup before serving for an especially gruesome effect.





Area 51

MOONSCAPE

MAKES 12 SERVINGS

- 1 package (about 15 ounces) chocolate cake mix, plus ingredients to prepare mix**
- ½ cup white frosting**
- 2 cups large marshmallows**
- 2 cups mini marshmallows**
- ¼ cup powdered sugar**
- Candy rocks**
- Alien toys, spacecraft and flag (optional)**

- 1.** Prepare and bake cake in 13×9-inch baking pan according to package directions. Cool cake completely in pan on wire rack.
- 2.** Preheat broiler. Spread frosting over cake. Sprinkle large and mini marshmallows over frosting. Place cake under broiler 30 seconds or until marshmallows begin to brown. (Watch carefully to avoid burning.)
- 3.** Sprinkle cake with powdered sugar. Decorate with candy rocks and toys.

PEANUT BUTTER ALIENS

MAKES 14 SANDWICH COOKIES

**1 package (about 16
ounces) refrigerated
sugar cookie dough**
**1/2 cup creamy peanut
butter**
1/3 cup all-purpose flour
1/4 cup powdered sugar
1/2 teaspoon vanilla
Green decorating icing
1 cup strawberry jam

1. Let dough stand at room temperature 15 minutes. Grease cookie sheets.
2. Preheat oven to 350°F. Combine dough, peanut butter, flour, powdered sugar and vanilla in large bowl; beat with electric mixer at medium speed until well blended. Reserve half of dough; wrap and refrigerate.
3. Roll out remaining dough between sheets of parchment paper to $\frac{1}{4}$ -inch thickness. Cut out 14 circles with 3-inch round cookie cutter; pinch one side of each circle to make teardrop shape. Place 2 inches apart on prepared cookie sheets. Bake 12 to 14 minutes or until set. Cool on cookie sheets 2 minutes. Remove to wire racks; cool completely.
4. Roll out reserved dough between parchment paper to $\frac{1}{4}$ -inch thickness. Cut out 14 circles with 3-inch round cookie cutter; pinch one side of each circle to form teardrop shape. Place 2 inches apart on prepared cookie sheets. Cut out 2 oblong holes for eyes. Make small slit for mouth. Bake 12 to 14 minutes or until set. Cool on cookie sheets 2 minutes. Remove to wire racks; cool completely.



5. Spread icing on cookies with faces; let stand 10 minutes or until set. Spread jam on uncut cookies. Top each jam-topped cookie with green face cookie.

GALAXY GEL

MAKES 16 SERVINGS

**1 package (4-serving size) yellow gelatin
1 package (4-serving size) orange gelatin
1 package (4-serving size) red gelatin
1 package (4-serving size) blue gelatin
4 cups boiling water
4 cups ice cold water
1/4 cantaloupe, seeded
1/4 seedless watermelon
2 large apples, peeled**

1. Pour each flavor of gelatin into separate medium bowl. Add 1 cup boiling water to each. Stir 2 minutes to dissolve completely. Add 1 cup cold water to each bowl. Refrigerate 20 to 25 minutes until slightly thickened.
2. Scoop out round planets from cantaloupe and watermelon using both ends of melon ball tool. Cut apples into $\frac{1}{3}$ -inch-thick slices. Use small star cookie cutter or small knife to cut into stars.
3. Lightly spray 2-quart glass bowl with nonstick cooking spray. Pour thickened yellow gelatin on bottom. Arrange 4 to 5 pieces of fruit on top of gelatin near sides; chill 5 minutes. Carefully pour orange gelatin over yellow gelatin and fruit. Place additional fruit on top of second layer and chill 5 minutes. Repeat with red gelatin and remaining fruit. Finish with blue gelatin; cover and refrigerate 4 hours or until firm. Unmold onto platter.



METEORITE MINI CAKES

MAKES 12 CAKES

- 1 package (about 15 ounces) chocolate cake mix, plus ingredients to prepare mix**
- 2 containers (16 ounces each) vanilla frosting**
- Red, green, blue and yellow food coloring**
- 1 bag (11 ounces) chocolate chunks**

- 1.** Preheat oven to 350°F. Spray 12 standard (2½-inch) muffin cups with nonstick cooking spray. Prepare cake mix according to package directions. Spoon batter evenly into prepared muffin cups.
- 2.** Bake 20 minutes or until toothpick inserted into centers comes out clean. Cool cupcakes in pan on wire rack placed over sheet of waxed paper 10 minutes. Remove to rack; cool completely.
- 3.** Trim cupcake edges to form rounded, irregular shapes. Microwave frosting in medium microwavable bowl on LOW (30%) about 30 seconds or until melted. Divide frosting among small bowls and tint with food coloring. Pour half of frosting from each bowl over cupcakes, coating completely.
- 4.** Refrigerate cakes 20 minutes. Press chocolate chunks into frosting to create bumpy surface. Melt remaining frosting; coat cupcakes again. Chill until ready to serve.



FLYING SAUCER ICE CREAM SANDWICHES

MAKES 22 SERVINGS

- 3 cups** vanilla ice cream, softened
- 1 package** (9 ounces) chocolate wafer cookies
- 22 mini** chocolate-covered peppermint patties
- Chocolate-covered candies**

1. Line baking sheet with waxed paper or foil; place in freezer.
2. Scoop 2 tablespoons ice cream onto one chocolate wafer. Top with a second wafer; press wafers together slightly to push ice cream to edges, scraping any excess from edges. Place on prepared baking sheet in freezer. Repeat with remaining ingredients. Freeze sandwiches until frozen solid.
3. Decorate sandwiches one at a time. To attach chocolate peppermint patties to tops of each sandwich, heat a table knife over stove burner 2 to 3 seconds or until hot. Rub knife on patty until it begins to melt. Lightly press patty, melted side down, to center top of sandwich. Hold until secure. Reheat knife; melt small area on top of chocolate patty. Stick chocolate-covered candies to melted area and hold until secure. Decorate ice cream edges of sandwich with more chocolate-covered candies. Return to freezer. Repeat with remaining sandwiches and candies.
4. Keep frozen until ready to serve.



CUPCAKE CONE ROCKETS

MAKES 24 CUPCAKES

24 flat-bottomed ice cream cones

1 package (about 15 ounces) cake mix, any flavor, plus ingredients to prepare mix

48 hard candy rings

24 striped white and milk chocolate kiss candies, unwrapped or gummy candies

48 small tart wafer candies

18 chocolate wafer cookies

1. Preheat oven to 350°F. Stand cones upright in muffin cups.

2. Prepare cake mix according to package directions. Pour batter evenly into cones.

3. Bake 20 minutes or until toothpick inserted into centers comes out clean. Place cones upside down on wire rack.

4. Place 2 hard candy rings on warm flat bottom (now top) of each cone. Top with chocolate kiss. Decorate sides of cones by holding tart candies against warm sides to resemble buttons. Let cones cool completely.

5. Cut each chocolate wafer in half and then into quarters using sharp serrated knife and sawing motion. Cut three thin slits through thick rim of cone using tip of small sharp knife, spacing slits evenly around cone. Slide chocolate wafer quarters into slits to secure.

NOTE: If cones cool too quickly to melt sugar candies in place, use dabs of prepared icing or melted chocolate to attach them.



OUT OF THIS WORLD

MAKES 12 TO 14 SERVINGS

2 cups all-purpose flour
4 teaspoons baking powder
½ teaspoon salt
1½ cups sugar
½ cup (1 stick) butter, softened
1 cup milk
1 teaspoon vanilla
3 eggs
1¾ cups prepared white frosting
Blue and black food coloring
Red decorating gel
Black licorice twists
8 to **10** large gumballs
Assorted candies

1. Preheat oven to 350°F. Grease and flour 9-inch round cake pan and 1½-quart ovenproof bowl.
2. Sift flour, baking powder and salt into large bowl. Stir in sugar. Add butter, milk and vanilla; beat with electric mixer at low speed 30 seconds. Beat at medium speed 2 minutes. Add eggs; beat 2 minutes. Pour 3 cups batter into prepared cake pan; pour 2 cups batter into prepared bowl.
3. Bake cake in pan 30 to 35 minutes and cake in bowl 45 to 55 minutes or until wooden skewer inserted into centers comes out clean. Cool 15 minutes in pans. Loosen edges; invert onto wire racks and cool completely.
4. Trim top of bowl cake and top and side of round cake. Place round cake on cake board or plate. Spread small amount of frosting on center of round cake. Place bowl cake, flat side down, on top of round cake.
5. Reserve ¼ cup frosting; tint remaining 1½ cups blue-gray.



6. Frost entire cake with blue-gray frosting. Frost top half of round cake with white frosting (over blue-gray frosting). Cover top of round cake with red decorating gel.

7. Cut licorice twists into 1½-inch pieces; arrange on side of bowl cake. Decorate with gumballs and assorted candies as desired.

ALIEN FINGERS

MAKES 6 SERVINGS

1 egg
**1 pound green beans,
ends trimmed**
½ cup dry bread crumbs
**¼ cup grated Parmesan
cheese**
1 tablespoon olive oil
**½ teaspoon garlic
powder**
¼ teaspoon salt
**Prepared ranch
dressing (optional)**

- 1.** Preheat oven to 425°F. Line large baking sheet with parchment paper.
- 2.** Whisk egg in large bowl. Add green beans; toss to coat. Combine bread crumbs, Parmesan cheese, oil, garlic powder and salt in small bowl. Sprinkle bread crumb mixture over green beans. Spread green beans on prepared baking sheet in single layer.
- 3.** Bake 12 minutes. Toss. Bake 10 minutes or until crispy. Serve with dressing, if desired.

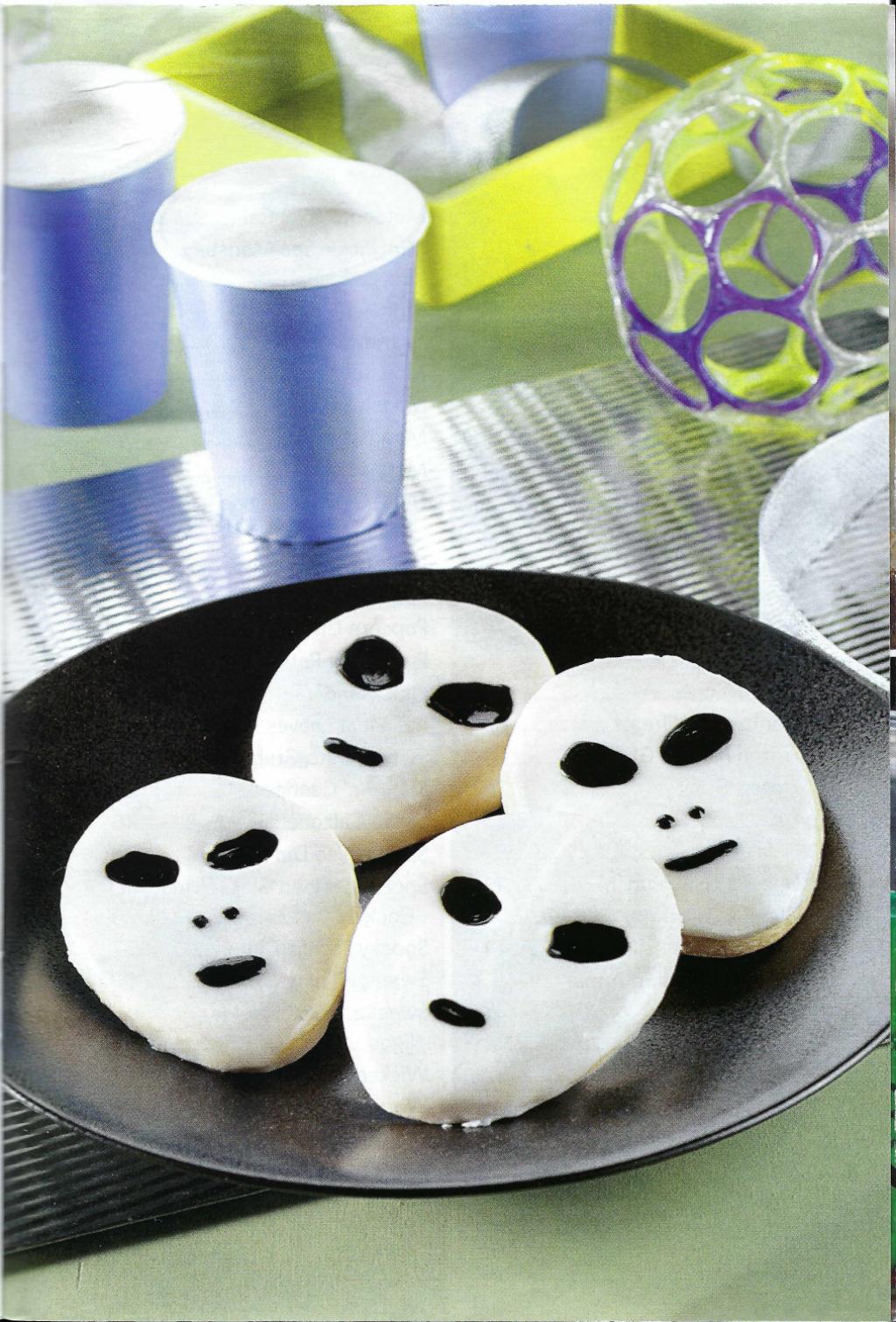


MOON MEN

MAKES ABOUT 3 DOZEN COOKIES

2 cups all-purpose flour, divided
1 teaspoon baking powder
1 cup granulated sugar
½ cup (1 stick) butter
¼ cup shortening
2 eggs
2 tablespoons light corn syrup
1 teaspoon vanilla
½ teaspoon almond extract
⅛ teaspoon salt
2½ cups sifted powdered sugar
⅓ cup whipping cream
Black decorating gel or black gumdrops

1. Sift 1 ¾ cups flour and baking powder into medium bowl. Beat granulated sugar, butter and shortening in large bowl with electric mixer at medium speed until creamy. Add eggs, corn syrup, vanilla, almond extract and salt; beat until fluffy. Add flour mixture; beat just until blended. Wrap dough in plastic wrap; refrigerate 2 to 3 hours.
2. Preheat oven to 375°F. Sprinkle work surface with remaining ¼ cup flour. Roll out dough to ¼-inch thickness. Cut out faces with oval or egg-shaped cookie cutters; use edge of teaspoon to form teardrop-shaped eyes. Place cookies on ungreased cookie sheets.
3. Bake 8 to 10 minutes or until edges begin to brown slightly. Cool on wire racks placed over sheets of waxed paper.
4. For glaze, place powdered sugar in medium bowl. Stir in cream, 1 tablespoon at a time, until glaze is smooth and thin. Pour glaze over cooled cookies; let stand until glaze is dry. Decorate faces with black gel or sliced gumdrops.



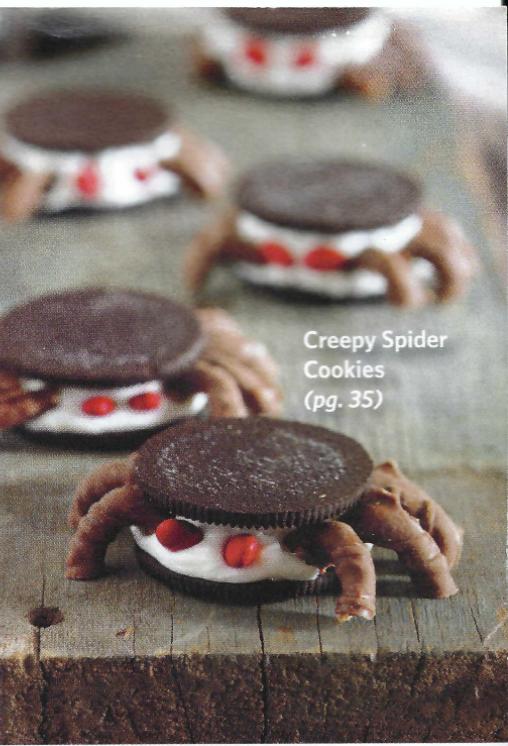
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Full of things that go bump in the night, this book will have you howling with fright! You'll be the host with the most when you fill your Halloween with spooky and delicious witches, ghouls and ghosts.



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